





LEMON RECIPE BOOK

Lemon Budino





Ingredients for 4 portions

- Milk 600ml
 - Sugar 110g
 - Corn starch 45g
 - Water 60ml
 - Lemon Glaze 4 spoons
 - Lemon zest of 1 lemon and berries for decoration
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Preparation

1. In a medium size pot pour the milk and add 3 spoons of lemon glaze, let the milk get warm at medium fire, the milk does not have to reach boiling. It would take 3 or 4 minutes, then turn off the fire.
2. In a separate bowl melt the corn starch in water.
3. Add it and a spoon of lemon glaze to the pot with milk.
4. Put the pot on fire and keep mixing until the cream turns dense. It would take few minutes.
5. When the cream is dense, pour into four different glasses and put into the refrigerator for six hours at least.
6. Before serving decorate with lemon zest or fresh berries (to taste).

